CLAIMS

1. A soft candy comprising blending at least a saccharide, vegetable oil, emulsifier and fine sucrose crystals having a crystal size of less than 30 μm, and having initial chewing ease of 5,000-23,000 (g·s).

2. A soft candy comprising blending at least a saccharide, vegetable oil, emulsifier and fine sucrose crystals having a crystal size of less than 30 μm, and having teeth adherence of 100-1500 (g).

3. A soft candy comprising blending at least a saccharide, vegetable oil, emulsifier and fine sucrose crystals having a crystal size of less than 30 μm, having initial chewing ease of 5,000-23,000 (g·s), and having teeth adherence of 100-1500 (g).

4. A soft candy comprising blending at least a saccharide, vegetable oil, emulsifier, fine sucrose crystals having a crystal size of less than 30 μm and a frappe containing a foaming protein and saccharide, and having initial chewing ease of 5,000-23,000 (g·s).

5. A soft candy comprising blending at least a saccharide, vegetable oil, emulsifier, fine sucrose crystals having a crystal size of less than 30 μm, and a frappe containing a foaming protein and saccharide, and having teeth adherence of 100-1500 (g).

6. A soft candy comprising blending at least a saccharide, vegetable oil, emulsifier, fine sucrose crystals having a crystal

size of 30 μm or less, and a frappe containing a foaming protein and saccharide, having initial chewing ease of 5,000-23,000 (g·s), and having teeth adherence of 100-1500 (g).

7. A soft candy according to any of claims 1 through 6 wherein, the specific gravity of the finished product is less than 1.3.

8. A soft candy according to any of claims 1 through 6 wherein, said emulsifier is sucrose fatty acid ester and/or sorbitan fatty acid ester.

9. A soft candy according to any of claims 1 through 6 wherein, moisture content is 5-10 wt%.

10. A production method of soft candy comprising:

a first step in which a saccharide, water, vegetable oil and emulsifier are mixed and emulsified to prepare a soft candy base raw material liquid;

a second step in which said soft candy base raw material liquid is boiled down to obtain a soft candy base;

a third step in which after mixing and boiling down sucrose, saccharide other than sucrose and water, the mixture is cooled and crystals are precipitated to obtain a fine sucrose crystal composition; and,

a fourth step in which said fine sucrose crystal composition obtained in said third step is added to and mixed with said soft candy base obtained in said second step to obtain a mixture.

11. A production method of soft candy according to claim 10 wherein, in said first step, sucrose fatty acid ester and/or

sorbitan fatty acid ester is used as said emulsifier.

12. A production method of soft candy according to claim 10 wherein, the moisture content of the soft candy base obtained in said second step is 1-10 wt%.

13. A production method of soft candy according to claim 10 wherein, in said third step, the ratio of sucrose to other saccharide is 60:40-95:5 in terms of weight ratio.

14. A production method of soft candy according to claim 10 wherein, in said fourth step, 5-30 parts by weight of fine sucrose crystal composition are added to 95-70 parts by weight of said boiled down soft candy base.

15. A production method of soft candy according to claim 10 wherein, in said fourth step, the temperature of the mixture of said boiled down soft candy base and said fine sucrose crystal composition is maintained at 50-70°C.

16. A production method of soft candy according to claim 10 wherein, sucrose is blended as one saccharide in said first step, and sucrose in said soft candy base is crystallized in said fourth step.

17. A production method of soft candy according to claim 10 additionally comprising:

a fifth step in which saccharide, water and foaming protein are mixed and whipped to obtain a frappe; and,

a sixth step in which said frappe obtained in said fifth step is added to and mixed with said mixture obtained in said

fourth step to obtain a soft candy composition.

18. A production method of soft candy according to claim 17 wherein, in said fifth step, a foaming protein having a particle size such that 90 wt% or more passes through a 4 mesh sieve and 60 wt% or more remains on a 20 mesh sieve is used for said foaming protein.

19. A production method of soft candy according to claim 17 wherein, in said fifth step, a foaming protein having gel strength of 100-300 is used for said foaming protein.

20. A production method of soft candy according to claim 17 wherein, said foaming protein is gelatin.

21. A production method of soft candy according to claim 17 wherein, in said fifth step, the weight ratio of said frappe is 0.3-0.5.

22. A production method of soft candy according to claim 17 wherein, in said fifth step, the composition (weight ratio) of frappe is 20-50 parts sucrose, 20-50 parts starch syrup, 1-10 parts foaming protein and 10-30 parts water.

23. A production method of soft candy according to claim 17 wherein, in said sixth step, frappe is added within 2 hours after production.

24. A production method of soft candy according to claim 17 wherein, in said sixth step, the specific gravity of the resulting soft candy composition is less than 1.3.

25. A production method of soft candy according to claim 17 wherein, the temperature of said soft candy composition is

maintained at 50-70°C.

26. A production method of soft candy according to claim 17 wherein, foaming protein solution is added and mixed with the soft candy base obtained in said second step before or simultaneous to said fourth step.

27. A production method of soft candy according to claim 26, wherein, the temperature of the mixture of said soft candy base, said fine sucrose crystals, said foaming protein solution and said frappe is maintained at 50-70°C.

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28. A production method of soft candy according to any of claims 10, 17 or 26 having a molding step and a strain reduction step which reduces strain by rolling the resulting molded product.